

dinner

HORNSBY



follow us @bluwater.grill
Open breakfast, lunch and dinner seven days.

small things

starters

- Sourdough Garlic Bread w/ parmesan || **5.5**
- Jalapeno popper cheesy pita bread || **11.0**
- Peking duck pancakes (4), shallots, cucumber, & hoisin || **16.90**
- Bruschetta w/ roma tomatoes, Spanish onion, bocconcini & fresh basil || **11.9**
- Soup of the day w/ warm sourdough || **12.5**
- Sizzling garlic & chilli prawns || **17.9**
- Sesame king salmon skewers w/ seaweed salad, palm sugar, lime & soy dressing || **17.9**
- Pulled beef fajita w/ guacamole, sour cream, jalapeno & corn salsa || **16.9**
- Szechuan crumbed chicken w/ chilli popcorn, lime mayonnaise || **14.9**
- Oysters (region selected daily) in your choice of natural OR siracha & lime OR chilli, ginger, cucumber & rice wine vinegar OR kilpatrick (6) || **16.0**



tapas plate

- Served w/ pita or sourdough || **Three for 24.0**
- Additional dishes || **8.0**
- Kumera chips w/ tahini & lime dip
- Haloumi w/ tangy lemon dressing & pistachio dust
- Chorizo, chickpeas & cider braised onions
- Salt n Szechuan pepper squid w/ coriander & lime aioli
- Twice cooked crispy pork belly bites w/ sticky soy dressing
- Creamy garlic mushrooms
- Smokey chipotle chicken meatballs, corn & coriander relish
- Smoked salmon w/ vodka, lime & dill vinaigrette
- Arancini - garlic roasted chicken, semi dried tomato, basil & mozzarella w/ pesto mayo
- Marinated mixed olives in lime, thyme & chilli

mains

pasta & risotto

- Risotto of the day **20.9 / 26.9**
- Traditional hand made gnocchi w/ smokey bacon, mushroom, marjoram, green pea, tomato & marsala broth || **20.9 / 25.9**
- Penne w/ chicken, mushrooms, garlic, basil, semi dried tomato, creamy Napoli & grana padano || **20.9 / 25.9**
- Linguini w/ medley of fresh seafood, garlic, basil, fresh tomato, extra virgin oil || **21.9 / 26.9**
- Spaghettini w/ atlantic king salmon, chilli, semi dried tomato, lemon zest, tuscan olive oil & grana padano || **21.9 / 27.9**
- Rigatoni w/ slow braised lamb ragu, caramelised onions, green peas & mozzarella || **21.9 / 27.9**
- Spaghetti w/ chilli, kalamata olives, eggplant, zucchini, basil, tomato passata & torn mozzarella || **19.9 / 24.9**
- (add chicken || **4.75**)

salads

(why not add chicken, smoked salmon, haloumi, pulled beef rib or grilled prawns || **4.75**)

- Caesar salad w/ cos lettuce, bacon, croutons, parmesan, anchovies, boiled egg w/ our special dressing || **18.9**
- Spinach, spicy almonds, apple, smoked bacon, cranberries, Spanish onion, feta & honey Dijon dressing || **17.9**
- Roasted beetroot w/ watercress, toasted walnuts, rocket, caramelised pears, goats cheese & raspberry aged balsamic || **18.0**
- Cumin roasted pumpkin w/ chickpea, dates, heirloom tomato's, Spanish onion & mizuna salad, sesame seeds, tahini & lime dressing || **17.9**
- Warm haloumi w/ farro, snow pea tendrils, Spanish onion, heirloom tomato, fennel, pomegranate & tangy lemon dressing || **20.9**
- Greek salad traditional style w/ oregano dressing || **10.9/15.9**
- Mixed leaf garden salad || **9.9/14.0**



main dishes

- Sydney Fish Market catch of the day || **(mp)**
- Grilled wagyu beef burger w/ melted mature cheddar, iceberg, caponata, dill aioli & curly fries || **23.9**
- Crispy skinned QLD barramundi w/ roasted pumpkin, organic quinoa, cranberry, walnut, spinach & goats cheese salad, sweet rosemary dressing || **31.9**
- Moussaka of slow braised beef cheek w/ crispy leeks and baby Greek salad || **25.9**
- Portobello mushrooms filled w/ roasted pumpkin, buffalo ricotta, spinach, cumin roasted almonds, quinoa, steamed asparagus & baby herb salad || **25.9**
- King henry slow roasted shoulder of lamb w/ thyme & garlic, roasted sweet potato, salsa verde, asparagus & red wine jus || **32.9**
- Honey lime siracha marinated chicken breast w/ kaffir lime, lemon grass & coconut risotto, broccolini, coriander salad || **29.0**
- 300g black angus 70 day grain fed rump w/ vine ripened tomato, feta, Spanish onion & asparagus salad, balsamic peppered jus & sweet potato chips || **32.9**
- Beef eye fillet 220g pasture fed deluxe southern range w/ sauteed green beans, thrice cooked chips, & creamy peppercorn sauce || **35.9**
- Thai Red coconut chicken & prawn curry w/ kaffir lime pilaf, mango, chilli & lime salsa || **29.9**

sides

- Beer battered fries, sea salt, garlic infused aioli || **9.0**
- Curly fries, spicy ketchup aioli || **10.0**
- Crispy wedges, sweet chilli & sour cream || **10.0**
- Sauteed broccolini, sticky soy, garlic & sesame || **10.0**
- Blistered green beans w/ cherry tomato, spicy almonds & pesto || **10.0**